

DRINKS

COFFEE

BLACK

Espresso ... 3.5
Long Black ... 3.8
Drip Filter ... 3.8

WHITE

Macchiato ... 3.8
Flat White ... 4.2
Cappuccino ... 4.2
Latte ... 4.2
Piccolo ... 3.8

TEA

By Good & Proper Tea

English Breakfast ... 4
Earl Grey ... 4
Hibiscus ... 4
Jade Tips ... 4
Wild Rooibos ... 4

CHOCOLATE

By Coco Deluxe

Hot Chocolate ... 4.2
Mocha ... 4.4

SPICE IT UP

Chai Latte ... 4.2
Matcha Latte ... 4.2
Fresh Mint Infusion ... 3.2
Lemon, Ginger & Honey Infusion ... 4

COLD DRINKS

Iced Long Black ... 3.8
Iced Latte ... 4.2
Iced Matcha ... 4.2

SODAS

House Lemonade ... 5.25
Pear & Gingerade ... 5.25
Double Dutch Indian Tonic/Skinny Tonic ... 5.25
Elderflower Fizz ... 5
Earl Grey Iced Tea... 5.25
Coke / Diet Coke ... 5.25

JUICES

Ginger Shot ... 3.2
Ginger, Lemon & Cayenne
OJ Freshly Squeezed ... 6
Green Immunity Booster ... 6
Celery, Cucumber, Kale, Apple & Lime
Sunshine Coast ... 6
Apple, Ginger, Carrot & Orange

BEERS & CIDERS

Unity Lager 330ml ... 7
Meantime Ale 330ml ... 7
Small Beer Stout 2.5% 330ml ... 6.5
Small Beer Organic IPA 2.3% 330ml ... 6.5
Estrella Galicia 0% 330ml ... 7
Wignac Cidre 330ml ... 7

TO SNACK ON

Rosemary Mixed Nuts ... 5
Giant Salted Corn ... 5
Gordal Olives ... 6
The Great British Cheeseboard ... 17.5
Carrot Cake ... 6
Brownie Bite ... 1.7

We are proud to work with some wonderful British suppliers including smoked salmon from Smokin' Brother's, charcuterie from Cobble Lane Cured, sustainably sourced meat and poultry from HG Walters plus dairy from Estate Dairy and Raven Tree Cheese. We cannot guarantee the absence of allergens. Please inform a member of the team of any allergies. Allergen menu available. V= vegetarian, VF= vegan friendly. A discretionary service charge of 13.5% will be added to your bill, all of which is shared between the team.